The Kajiki Chef: Divine Cuisine
Bonus Chapter Collection

BINDING THEIR SMILES TOGETHER...

THE KAJIKI CHEF: DIVINE CUISINE

神食の料理人

SANAMI SUZUKI

THANKS FOR MAKING US A BIG HIT!

YOU ALWAYS GO WITH WHAT I WANT! LET'S GO EAT WHERE YOU WANT!

I TOLD YOU! I'M FINE EATING WHEREVER YOU WANNA EAT!

うどんがいいって言ってたじゃないですか

DIDN'T YOU SAY YOU'RE IN THE MOOD FOR UDON?

そば食べたいってまったろ

YOU SAID YOU FEEL LIKE SOBA NOODLES, RIGHT?

*UDON ARE THICK NOODLES MADE FROM WHEAT.

*SOBA ARE THIN NOODLES MADE FROM BUCKWHEAT.

I JUST WANT TO SEE IZA'S...

I JUST WANT TO SEE TOYA'S...

THESE TWO LOVEBIRDS...

...FACE LIGHT UP WITH A SMILE.

SANAMI SUZUKI

THE KAJIKI CHEF : DIVINE CUISINE

神食の料理人

かじき りょうりにん

BONUS CHAPTER

I DON'T WANNA BECAUSE YOU ALWAYS BEAT ME, IZA.

I'VE NEVER WON!

HOW ABOUT WE DECIDE BY ROCK PAPER SCISSORS THEN?

I'M STARVING. LET'S JUST SETTLE ON SOMETHING ALREADY.

*SIGNS (RIGHT TO LEFT): HORSE, LOACH FISH, NANKING SOBA, SAKURA, MOMIJI, BEEF HOTPOT, EEL.

WE'RE JUST CHILD-HOOD FRIENDS!

DON'T STARE, HONEY!

AWWW

MOMMY, WHY ARE THEY FIGHTING?

HOW SWEET.

THE KAJIKI DON'T LIKE IT WHEN COUPLES FIGHT, YOU KNOW.

NOW, NOW.

WHATEVER YOU SAY. HOW 'BOUT SOME VEGETABLES, EH?

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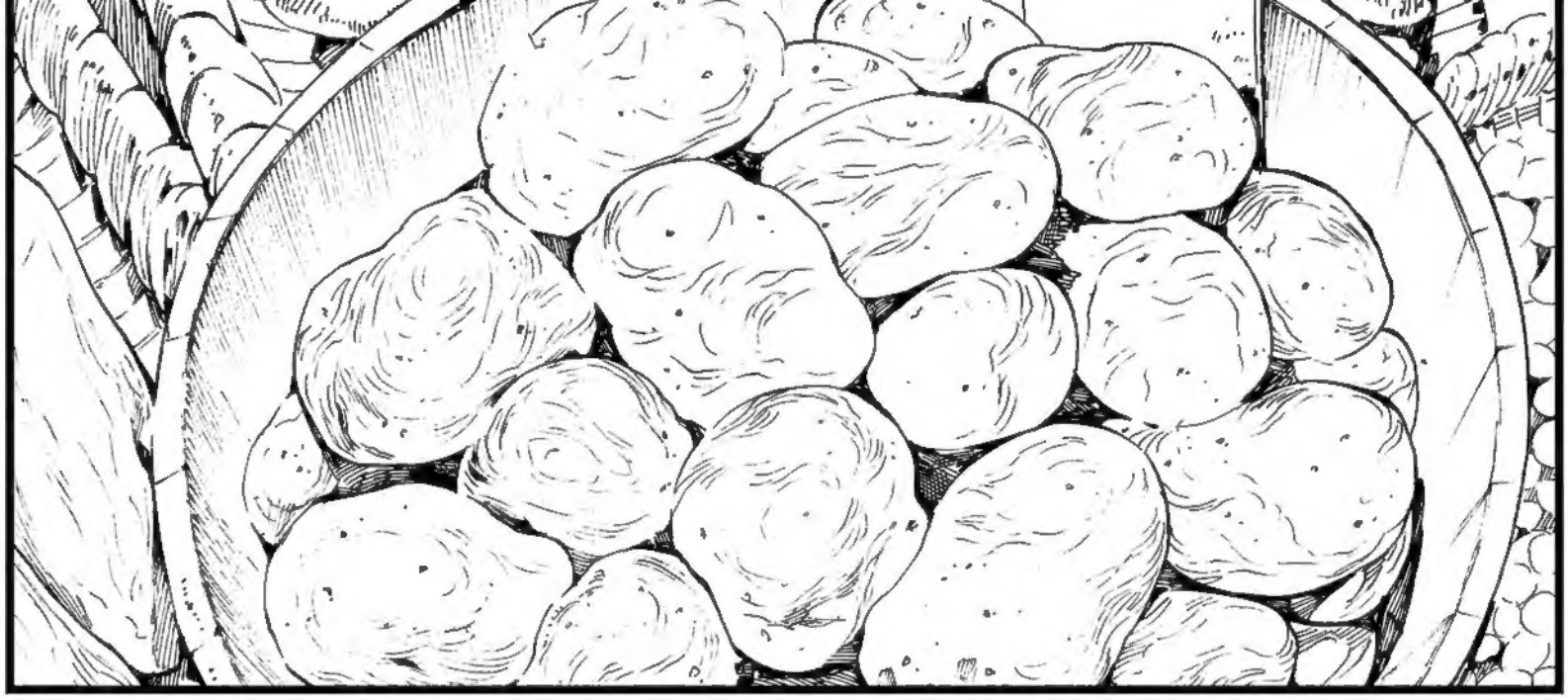
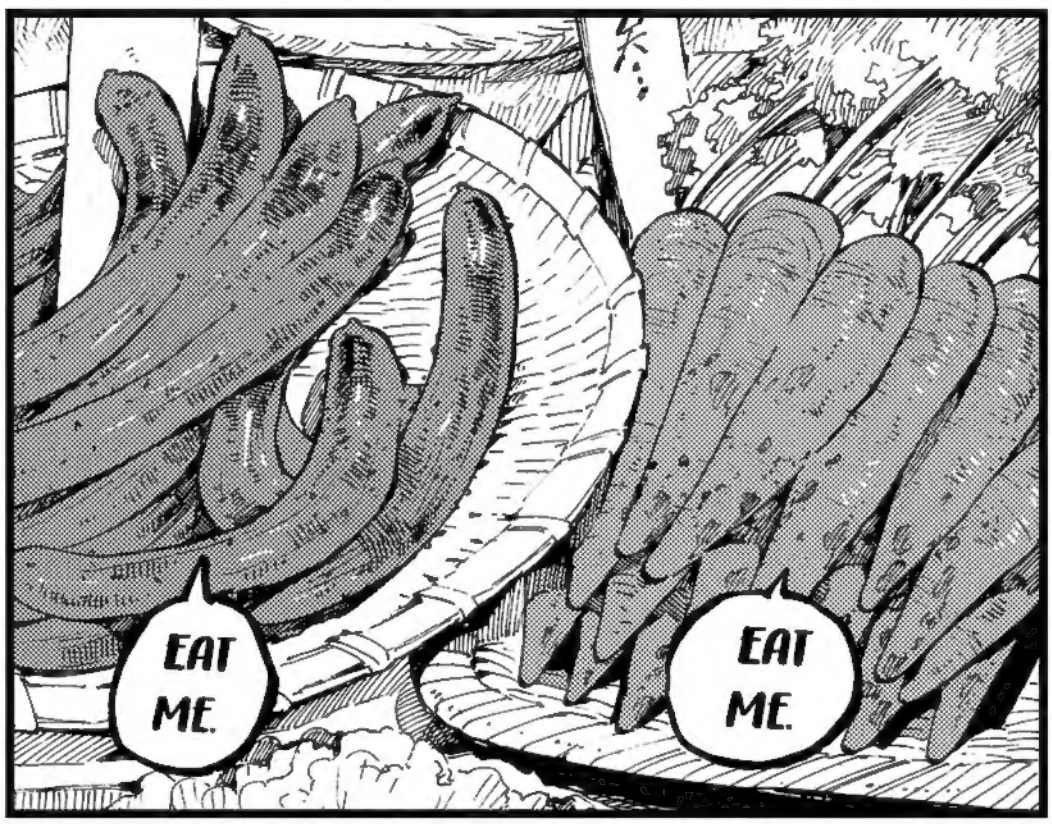
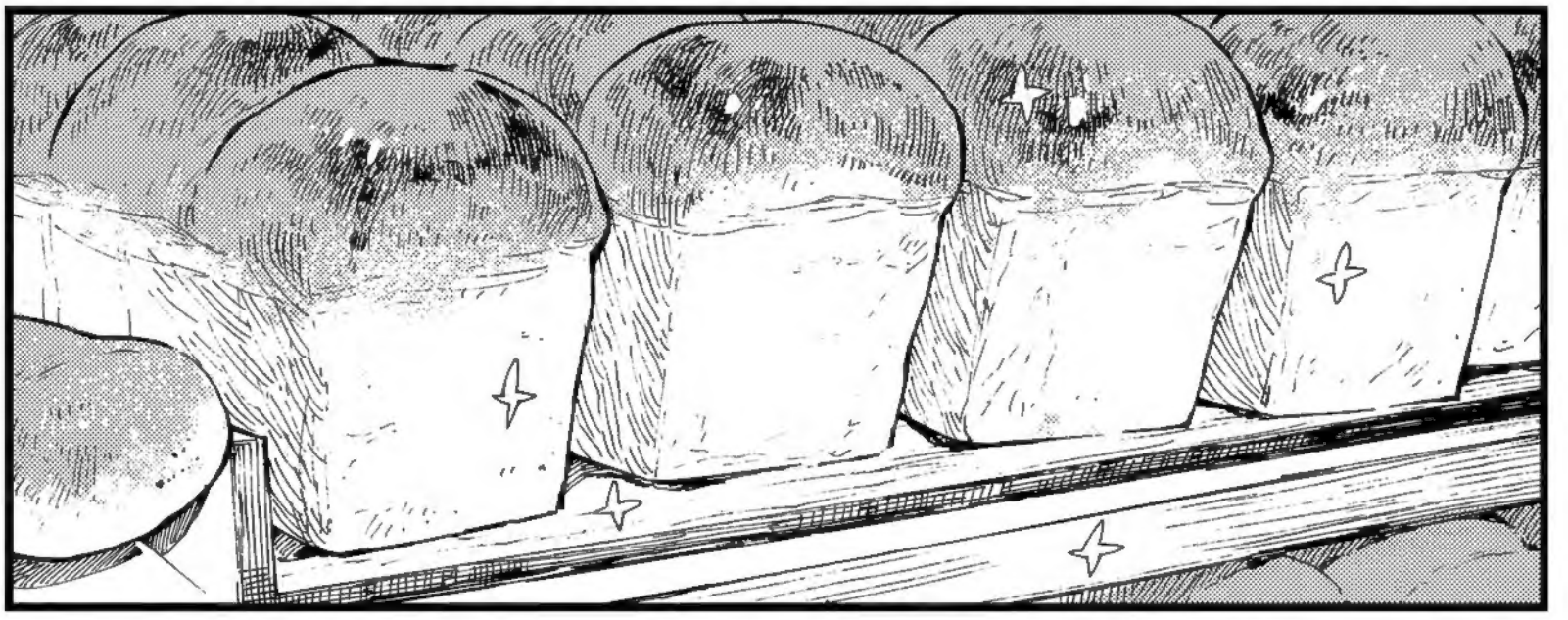
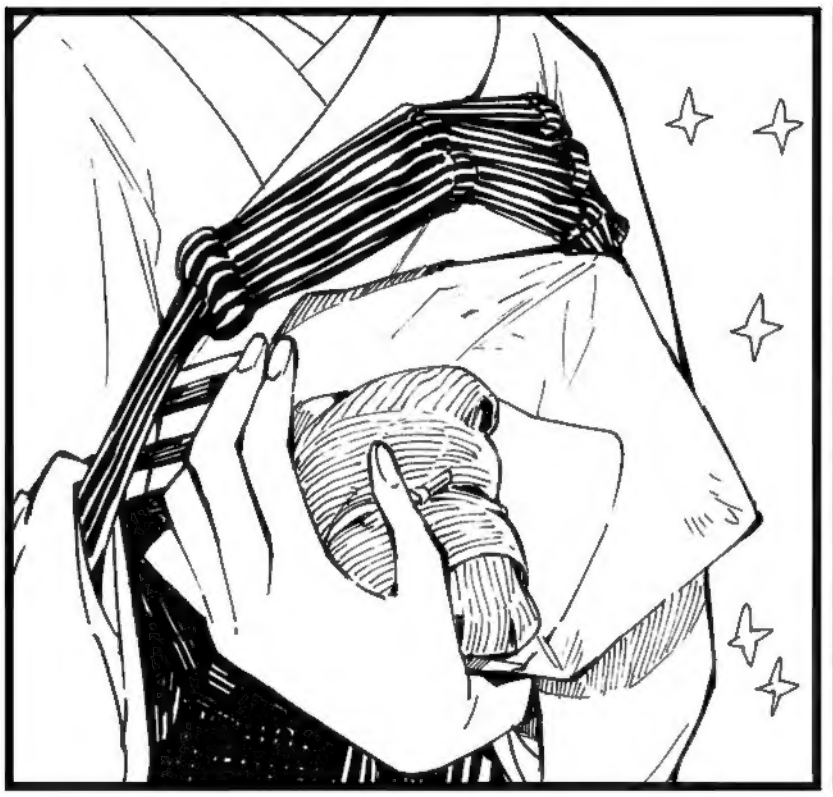


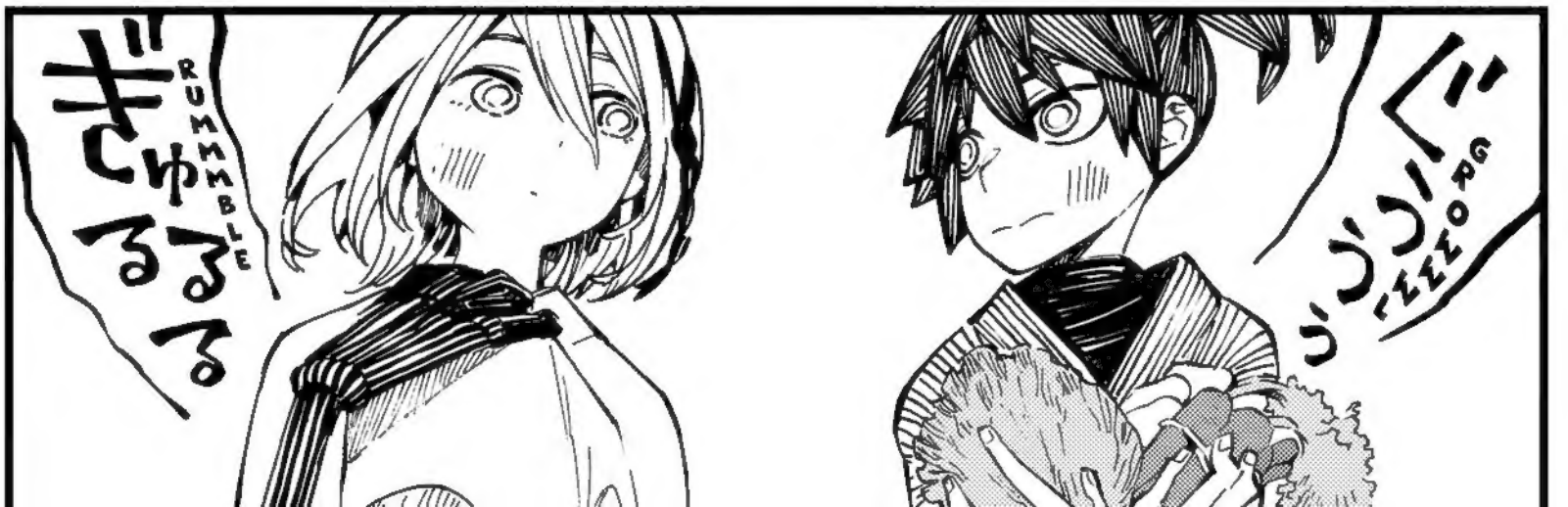
AND THEY'RE SO GLOSSY.
OH! THESE POTATOES ARE BIG.
THESE ARE NEW POTATOES, SO YOU CAN EAT THEM SKIN AND ALL!

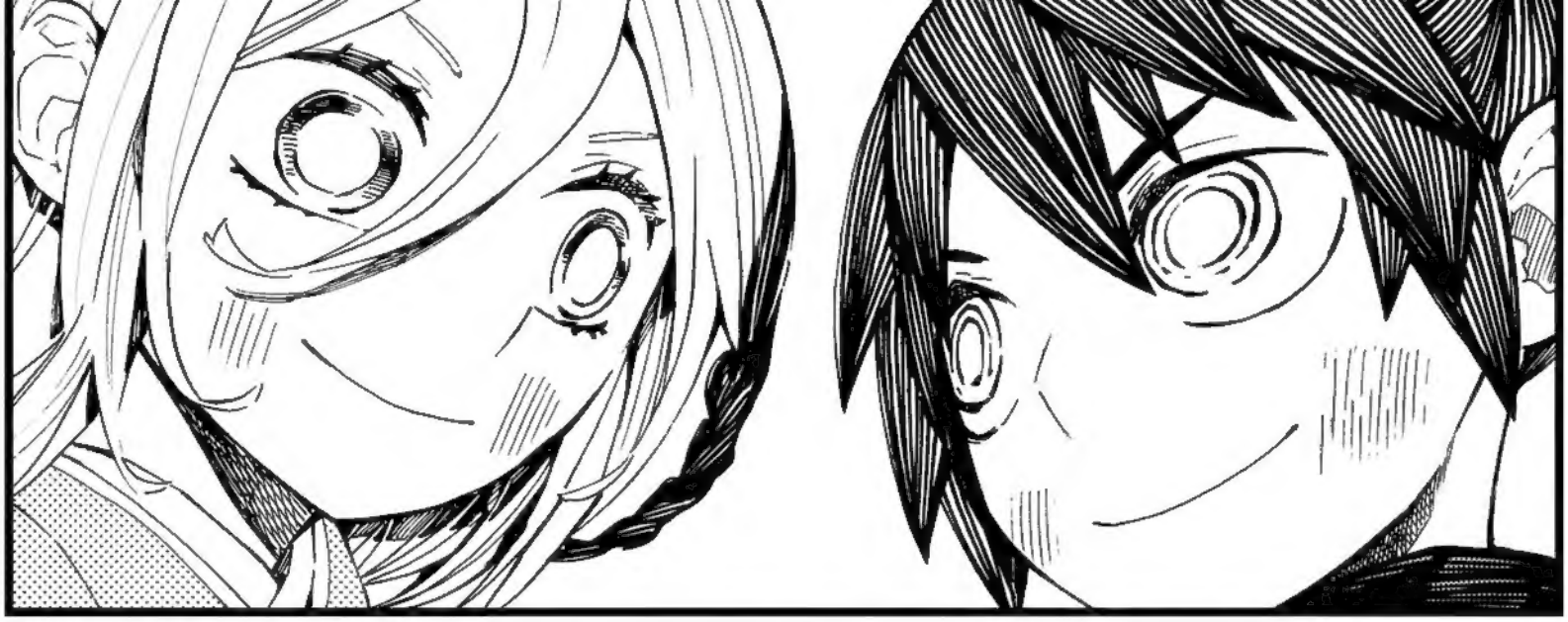

EAT ME.
EAT ME.

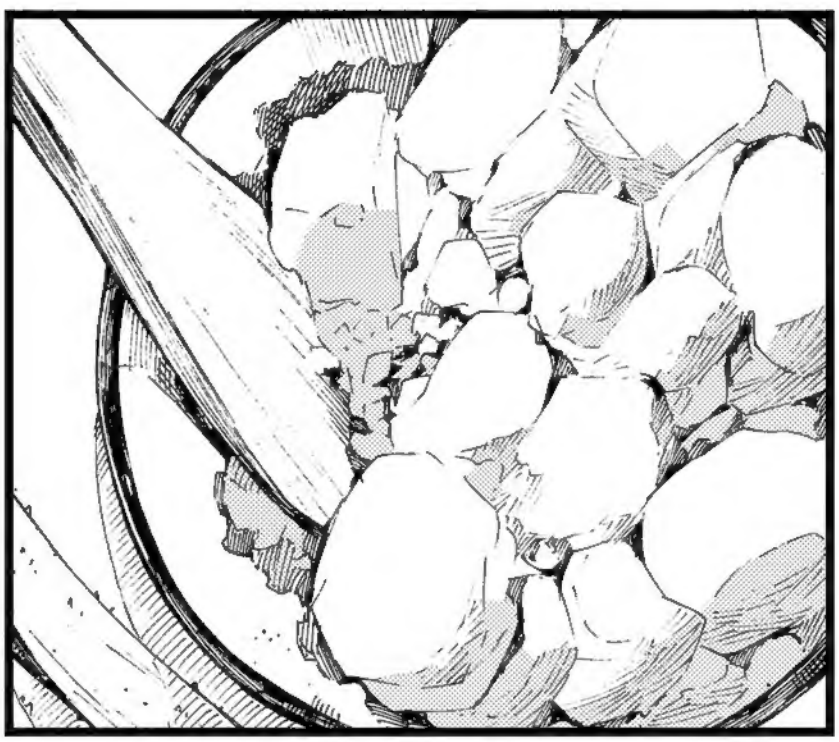
SO IT'S NEW POTATO SEASON.

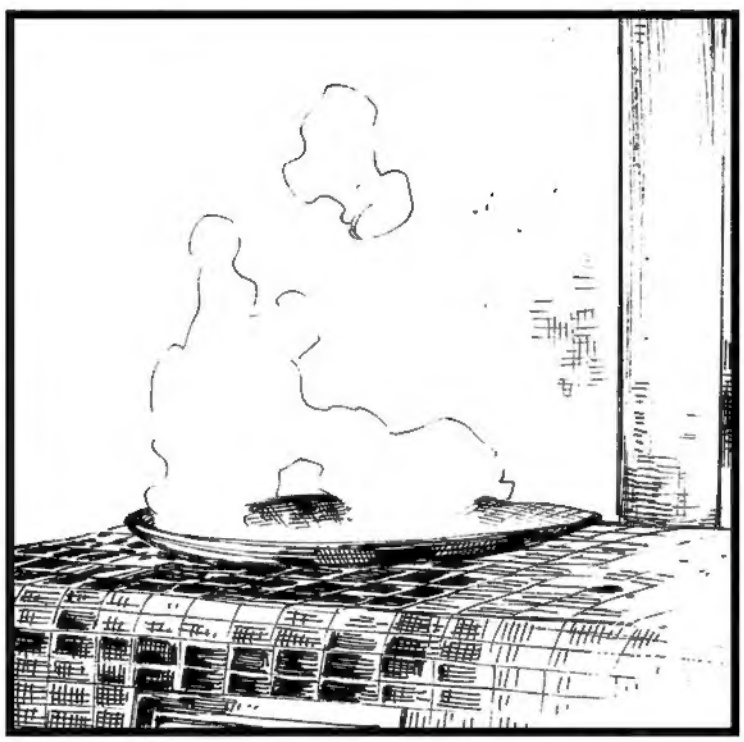




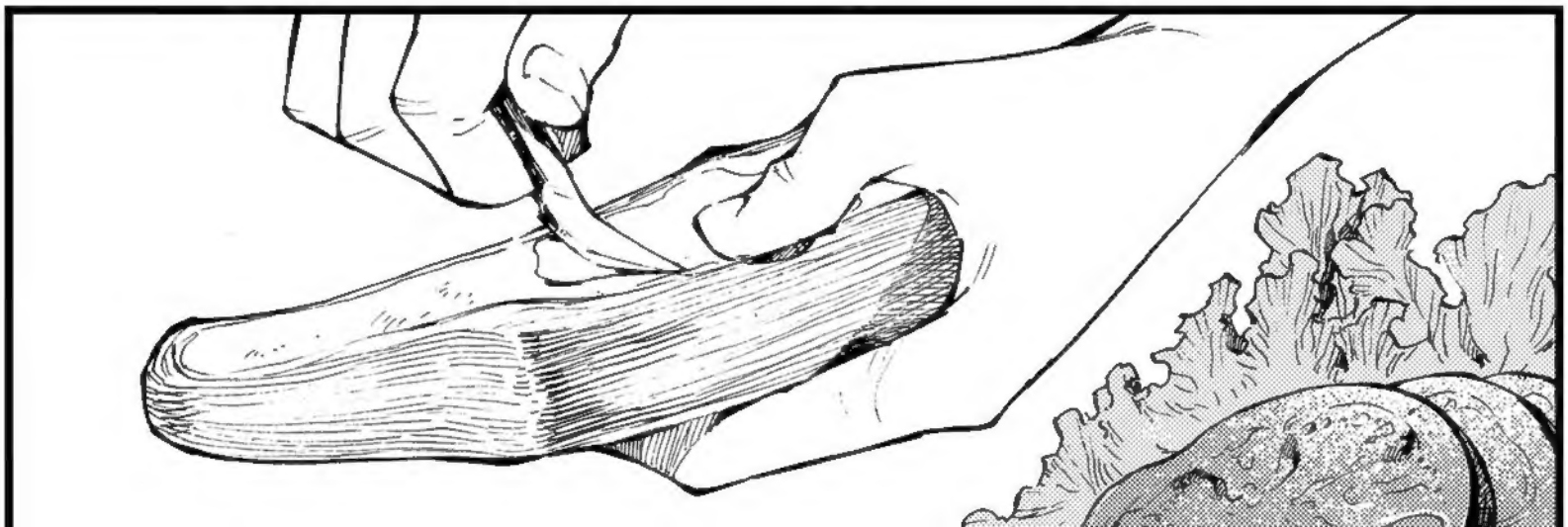

ぐるぐる
RUMMBLE
ジジジ
ZZZORG







EMULSIFYYY!
MAKING MAYO



POTATO SALAD SANDWICH

ポテサラサンド

THERE'S THE SMILE I WANTED TO SEE.

OH...

GRANTING EACH OTHER'S WISH...

CHECK OUT THEIR POTATO SALAD SANDWICH RECIPE ON THE NEXT PAGE!

POTATO SALAD SANDWICH
ポテサラサンド

4 LEAVES OF LETTUCE.
1 TOMATO.
MUSTARD.
MAYONNAISE.
BUTTER.

2 CUCUMBERS.
2/3 OF 1 CARROT.
A LITTLE BIT OF BACON.

6 THICK SLICES OF BREAD.
2 NEW POTATOES.

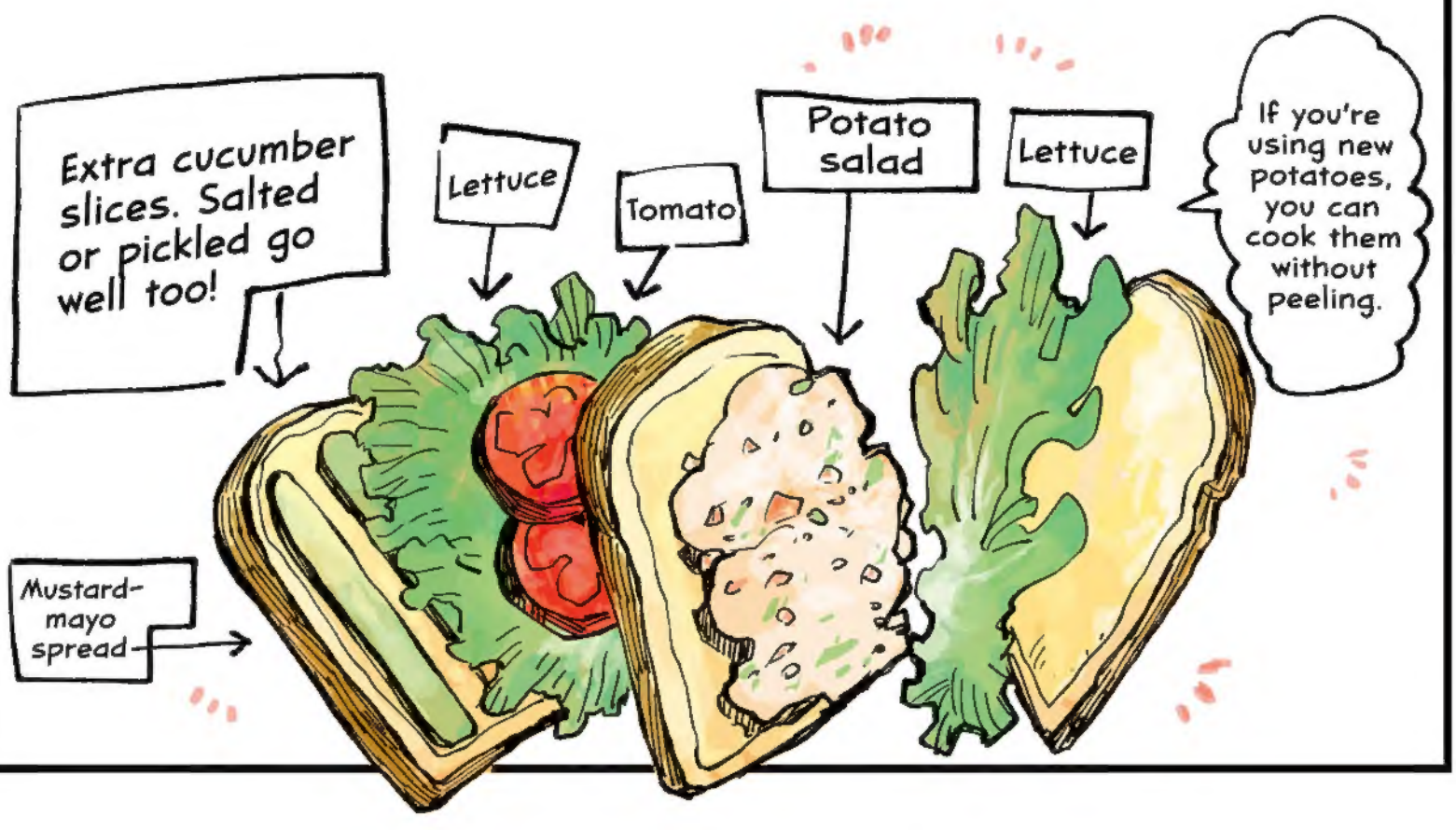
POTATO SALAD SANDWICH (2 SERVINGS).

WASH THE POTATOES WELL, CHOP THEM INTO BITE-SIZE CHUNKS, BOIL THEM, AND ROUGHLY MASH THEM.

CHOP THE CUCUMBERS AND CARROT INTO SMALL PIECES. BOIL THE CHOPPED CARROTS FOR A SHORT TIME.

SQUEEZE THE CUCUMBERS AND CARROTS TO DRAIN THE MOISTURE. CUT THE BACON INTO SMALL PIECES AND FRY UNTIL THEY'RE CRISPY.

ONCE THE POTATOES COOL DOWN, ADD IN THE CARROTS, CUCUMBERS, AND MAYONNAISE TO MAKE THE POTATO SALAD. BUILD THE SANDWICH TO YOUR LIKING. ENJOY!



FWSSSH

FWSSSH

TODAY, THEY ARE ENJOYING A SWEET-AND-SOUR DAY AT THE BEACH.

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...TOYA IN A FUN-DOSHI ?!

TO-TO-TO-TO-TO...

...SUIT!

IZA IN A SWIM-MING...

HEY!!

HEY!

神食の料理人
かじきクックにん

THE KAJIKI CHEF:
DIVINE CUISINE

BONUS CHAPTER

ゴゴゴゴゴゴゴゴ
RUUUUMBLE

SUMMER!
WATERMELONS!
VACATION TIME!

MINUS 8,160,000 POINTS FOR FLIRTING AROUND!

SIZZLE
じゃっじゃっ
SIZZLE

YAKISOBA

SANAMI SUZUKI

WE'RE HERE AT THE BEACH WITH THE DIVINE FOOD FORCE MEMBERS TODAY.

RUMBLE RUMBLE RUMBLE

STAY HERE WATERMELON KAJIKIIII!

ONCE YOU SPLIT OPEN THE WATERMELON, COME OVER FOR YAKISOBA!

YAKISOBA

Fidget もじもじ Fidget

OH, WHERE'S HIHI?

Fidget もじもじ Fidget

OKAY, I GUESS WE CAN GO ROUND AND GET THE WATER-MELON THEN.

Fidget もじもじ Fidget

ゴゴゴゴ

RUMBLE

LEAVE IT TO ME, Y'ALL!

KODAMA SWORD

GO! SILK BAT!

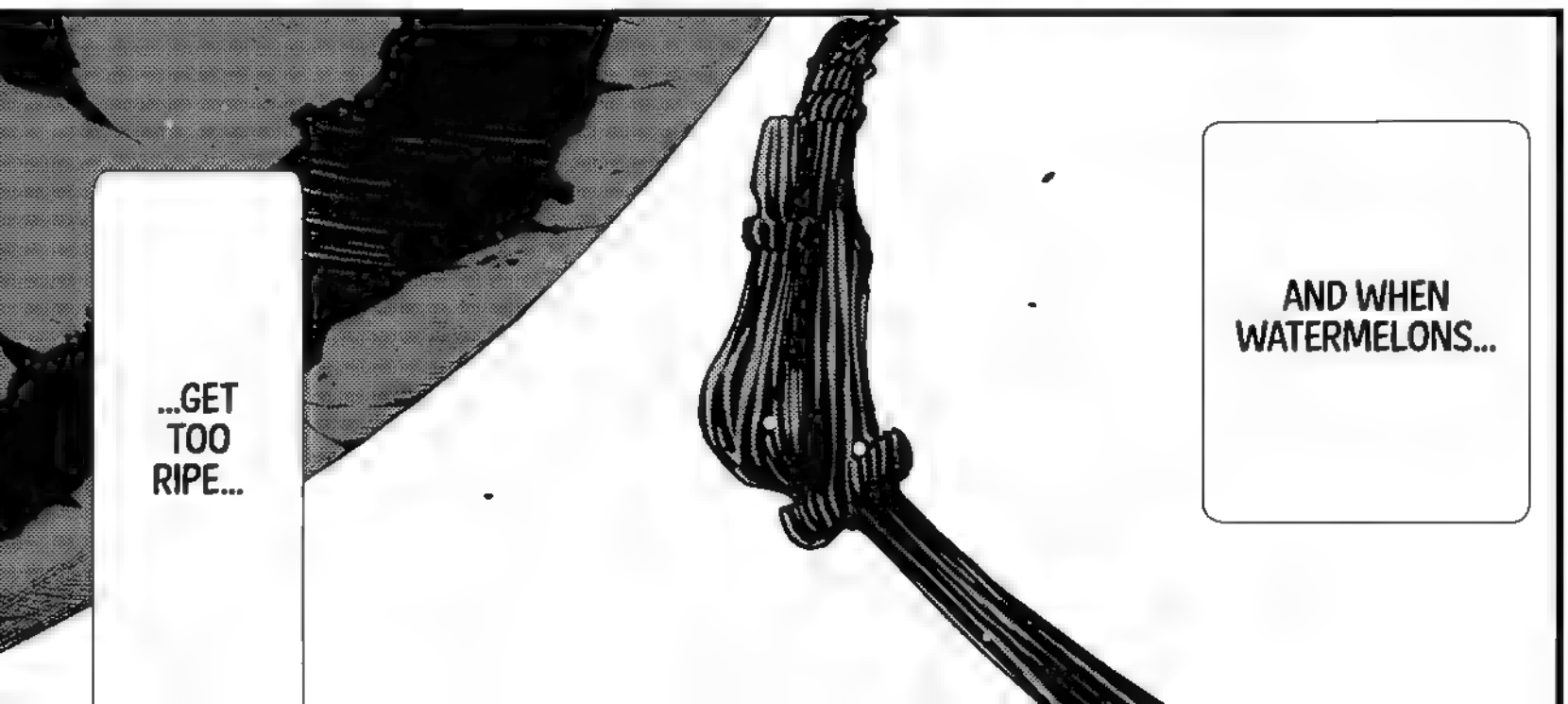
WHACK

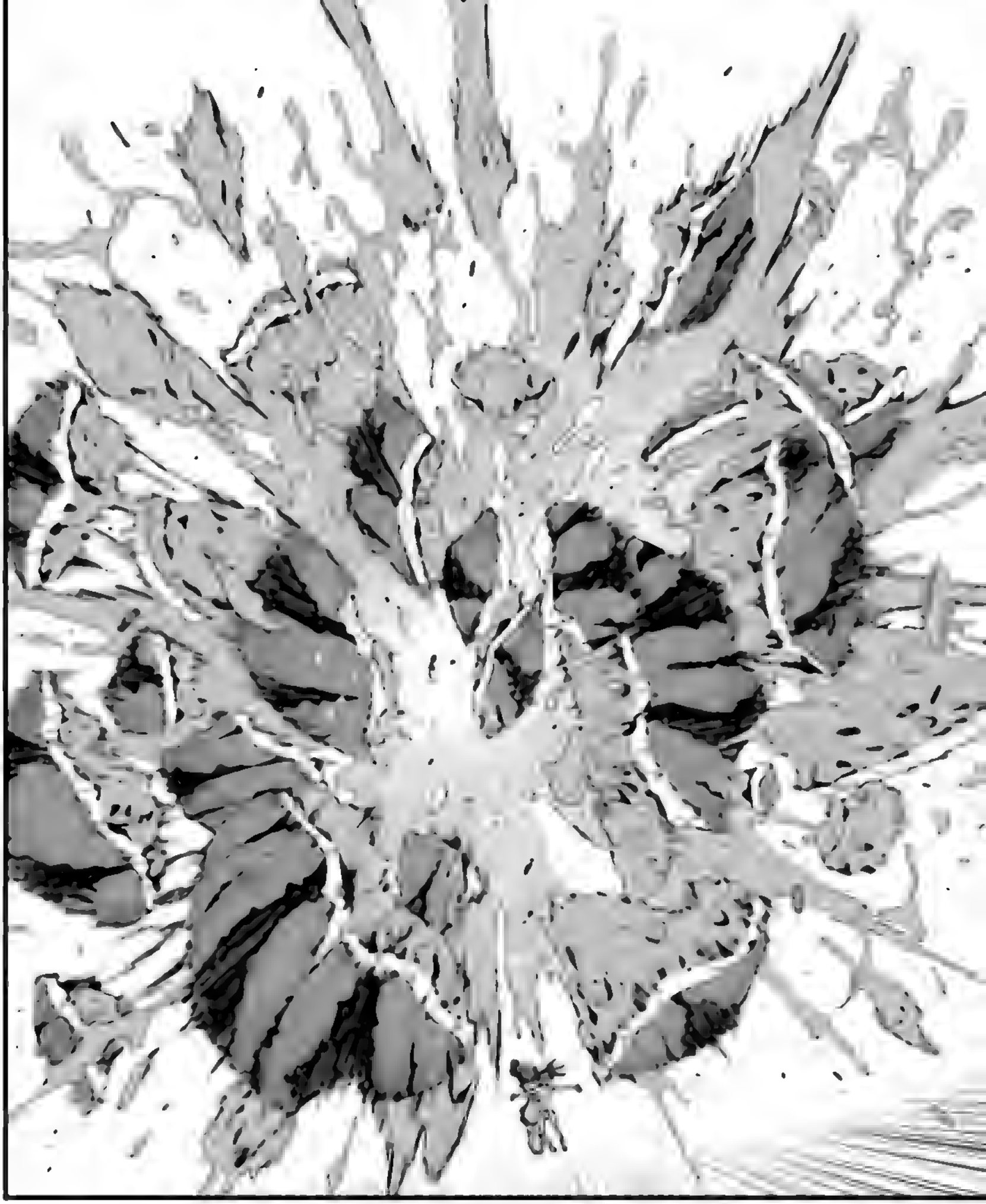
WHA?

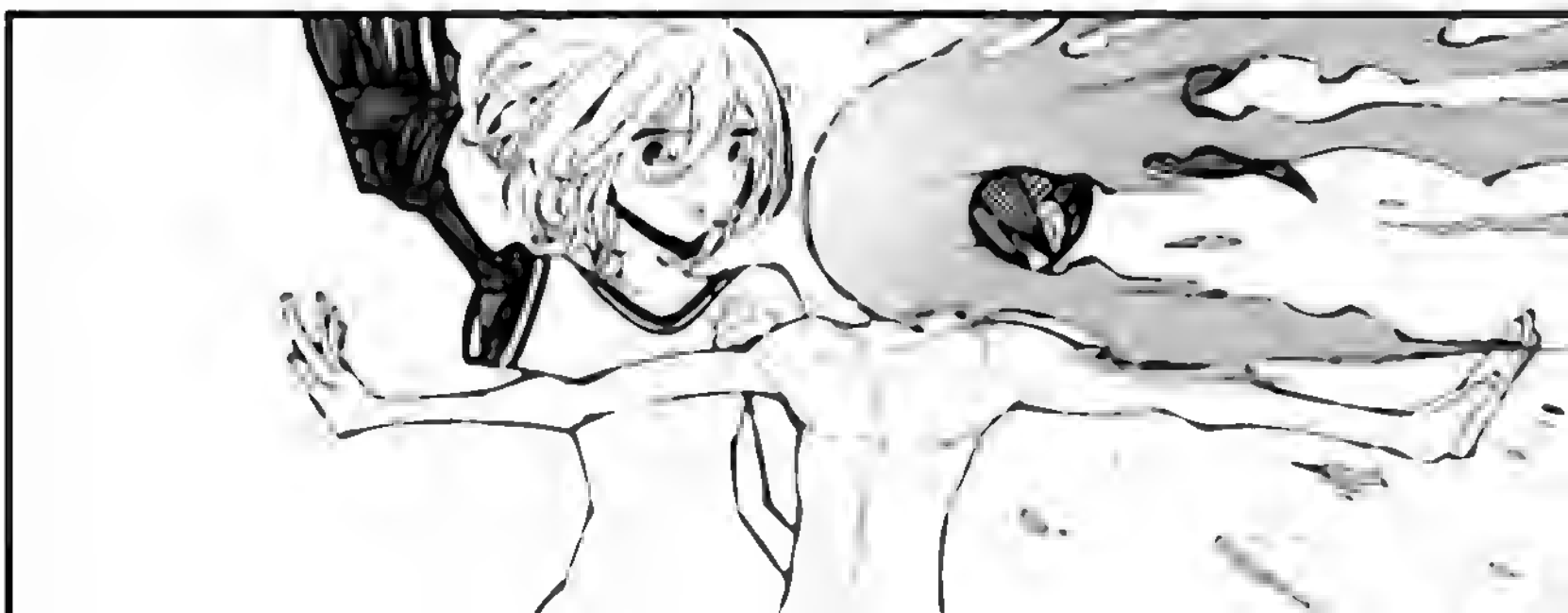
Boing ぷぅーん

IT'S FLYIN' OVER!

THAT'S WHAT IT DOES.
IZA'S TSUKUMOGAMI CAN VITALIZE CELLS.


...GET TOO RIPE...
AND WHEN WATERMELONS...





...SO BE CAREFUL.

YOU ALL RIGHT, IZA?

なまおき

...SOMETIMES THEY CAN EXPLODE...

YAKISOBA'S READY!

Pant

ぜぇはぁ

Pant

神食い焼き海鮮

Salty Seafood Kaiju Yakisoba

IZA.

TOYA.

ME TOO. IT REALLY STINGS, DOESN'T IT?

MY SUNBURN HURTS SO MUCH I COULDN'T SLEEP.

WOULD YOU LIKE TO TAKE A WALK ON THE BEACH, TOYA?

SURE, BUT ISN'T IT TOO DARK?

THE OCEAN AT NIGHT MUST BE BEAUTIFUL.

ザザァ

FWSSSH

Trewble Trewble

ガタガタ...

IT SEEMS THE STARS ARE ALL COVERED BY CLOUDS, TOO...

N-NO WAY! I CAN'T TAKE ANOTHER STEP FORWARD.

しゅ～
DROOP

しゅわわわ
FIZZLE
FIZZLE

ポン
POP

AH!

は？
WAAAH

HERE, IZA! DRINK UP.

OH, OKAY!

LOOK TOYA, THE LIGHTS ARE MOVING!

キラッ... TWINKLE

IT'S RARE TO SEE THEM AROUND HERE...

MAYBE THEY'RE SEA FIREFLY KAJIKI?

ふぉ ふぉ ふぉ ふぉ ふぉ

BWOOOOO

THEIR STOMACHS AND HEARTS ARE FILLED WITH KAJIKI...

神食海鮮塩焼きそば

SEAFOOD KAJIKI SALTY YAKISOBA

Seafood Kajiki Salty Yakisoba
One pack of ramen noodles
Peeled shrimp 100g
Boiled squid 50g
Carrot 1/4
Leek 1/2
Chicken stock powder 5g
Salt and pepper to taste
A few drops of salad oil
Optional; Bonito flake powder to taste
Chop the leek into round slices, and chop the carrot and squid into bite-size pieces.
Heat a little oil in a frying pan and stir-fry shrimp, squid, carrot, and leek until everything gets soft.
Flavor it with chicken stock powder, salt, and pepper. Toss in and stir-fry the ramen noodles, and voila!
For extra goodness, try adding a drop of sesame oil or sprinkle over some bonito flake powder at the end.

SANTA DOESN'T EXIST.

THE KAJIKI CHEF: DIVINE CUISINE

神食の料理人

かじき風りょうりにん

BONUS CHAPTER

MERRY CHRIS...WHAT?

WHAT?

SANAMI SUZUKI

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YOU MEAN THE SANTA CLAUS THAT DELIVERS PRESENTS TO KIDS ON CHRISTMAS?

WAIT, WHAT DID YOU SAY?

BWOOM

ぼぉぉぉ

FERMEN-TATION.

IT'S A WONDERFUL FOREIGN CUSTOM, HUH.

KNEAD

ニネネ

KNEAD

YES.

EVERY YEAR, ON CHRISTMAS MORNING...

WHISK

WHISK

WHISK

WHISK

カミカミカミカミ

Fwff

ドサッ

B-BUT...

サンタいるもん

Santa exists!

SANTA IS REAL!

...THERE WOULD ALWAYS BE A PRESENT NEXT TO MY PILLOW!

OH, NOTHING.

WHAT?

SWISH

ニヤッ

HE HE

HE HE

ニヤニヤ

YES, GRANDFATHER GOT IN A LOT OF TROUBLE FOR DECORATING THE SHRINE'S HUGE CAMPHOR TREE.

BUT DIDN'T THE KUKUI FAMILY HAVE A BIG CHRISTMAS TREE THAT YOU ALL DECORATED?

IN A WAY, HE WAS MY SANTA, AND HE DID A LOT TO MAKE THE SEASON ENJOYABLE.

KNEAD

もみもみ

KNEAD

POOR IZA!

SO SHE'S NEVER GOTTEN A PRESENT FROM SANTA!

THIS YEAR...

...I'LL BE SANTA.

I'LL LEAVE YOU A GIFT BY YOUR PILLOW.

TOYA, THE WINDOW...

AH, I WAS WONDERING WHY IT WAS SO COLD...

I HAVE AN IDEA, TOYA.

HEY, HOW'S IT GOIN'?

神饌和

THEY'RE DONE! ALL THAT'S LEFT IS THE FINISHING TOUCHES.

IT'S STOLLEN!

YEAH, KAJIKI-SHAPED STOLLEN FOR THE DIVINE FOOD FORCE!

SHAPED LIKE FISH?

IT'S COD!

I LIKE IT! WHAT KINDA FISH IS IT?

They're good for tofu soup and hot pot, but...

COD? WHY'D YOU GO WITH COD?

...IS MADE OF THE CHARACTERS FOR "FISH" AND "SNOW."

THE KANJI CHARACTER FOR COD...

SO IT'S LIKE A SNOW FISH!

A TREAT FROM THE DIVINE FOOD FORCE?! CHECK OUT THEIR STOLLEN RECIPE ON THE NEXT PAGE!

FIRST, MAKE THE SPONGE.
50G ALL-PURPOSE FLOUR
3G YEAST 40G MILK
WARM THE MILK TO ROOM TEMPERATURE.
STIR IN THE YEAST AND LET IT DISSOLVE, THEN ADD FLOUR.
MIX AND KNEAD IT, THEN ROLL IT INTO A BALL SHAPE.
LEAVE IT SOMEWHERE WARM FOR ABOUT 30 MINUTES TO LET IT RISE.

1

2

Knead

Knead

Mix

Mix

NEXT, MAKE THE DOUGH.
60G BUTTER
A PINCH OF CINNAMON POWDER
A PINCH OF CARDAMOM POWDER
15G GRANULATED SUGAR
100G ALL-PURPOSE FLOUR
20G MILK
SOFTEN BUTTER AND MIX IT UP.
ADD THE SPICES AND SUGAR, AND MIX WELL.
ADD THE FLOUR, AND THEN THE MILK WHILE CONTINUING TO MIX.

3

TEAR OFF PIECES OF THE SPONGE AND COMBINE IT WITH THE DOUGH. KNEAD WELL UNTIL THEY'RE COMBINED EVENLY.

Tear and combine!

ちぎっていれる

4

PREPARE A MIX OF YOUR FAVORITE DRY FRUITS. MIX 150G OF RAISINS, FIGS, APRICOTS, ETC. 30G OF ALMONDS AND 15G OF RUM TOGETHER, THEN SPREAD THEM OVER THE DOUGH. LET IT REST AND RISE FOR ABOUT 30 MINUTES.

Plain roasted almonds work great!

5

AFTER IT RISES, MIX THE TOPPINGS INTO THE DOUGH WELL AND LEAVE IT TO REST FOR ANOTHER 10 MINUTES.

BAKE IN AN OVEN AT 180 CELSIUS FOR ABOUT 40 MINUTES. WHILE IT'S STILL HOT, COAT THE SURFACE WITH PLENTY OF BUTTER (50G) USING A PASTRY BRUSH AND LET IT SOAK IN.

Cod!

SPREAD OUT THE DOUGH WITH A ROLLING PIN, SHAPE IT INTO A COD, AND LET IT REST SOMEWHERE WARM FOR ANOTHER 15 MINUTES.
IN THE MEANTIME, PRE-HEAT THE OVEN.

6

9

WRAP IT IN PLASTIC AND LET IT SIT FOR TWO TO THREE DAYS TO ALLOW THE FLAVORS TO SOAK IN. AFTER THAT, DIG IN!

SPRINKLE GRANULATED SUGAR (50G) ALL OVER IT AND LET IT COOL COMPLETELY.
ONCE COOL, SPRINKLE POWDERED SUGAR OVER THE WHOLE PASTRY USING A SIFTER OR TEA STRAINER.

8

COD KAJIKI STOLLEN

Does it?

It looks like a cod!

SNIFFLE すんすん

SOB ひっく

SOB ひっく

IZAYOI-SAN...

TOYA'S IN TROUBLE?!

I'M SO INCREDIBLY TRULY AWFULLY EXTREMELY SINCERELY SORRY FOR WHAT I DID...

Whisk Whisk Whisk

チャカチャカチャカ

HMPF ぷんすか POUT

POUT ぷんすか

...

JUST MAKE SURE YOU WHISK THE TOFU TILL IT'S ALL SMOOTH.

Splish

ぬとと Splish と Splish

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OK...

GLOOM

I LET THE CHOCOLATE I GOT FOR VALENTINE'S GO BAD BY NOT EATING THEM FOR FOUR WHOLE DAYS.

THE GREATEST MISTAKE OF HIS LIFE!

THE KAJIKI CHEF: DIVINE CUISINE

神食の料理人

かじき ✕ クェクりにん

SANAMI SUZUKI

BONUS CHAPTER

MOST CHOCOLATES DON'T GO BAD IN JUST FOUR DAYS!

Iza's handmade sweets...

...how can I ever eat them?!

WHY DIDN'T YOU JUST EAT THEM RIGHT AWAY INSTEAD OF PUTTING THEM ON AN ALTAR?

I PUT TOFU IN THEM.

SO THEY DON'T LAST THAT LONG.

TOFU...

...IN CHOCO-LATE?!

...

YES MA'AM!

IS THAT WHY THE TOFU NEEDS TO BE SMOOTH?

もっちもっち (creamy

THAT'S RIGHT. AND YOU BETTER EAT IT THIS TIME!

...BUT I'M STILL UPSET.

YOU'RE LUCKY IT'S EASY TO MAKE.

...FOR 30 MIN.

AND LET IT HARDEN IT IN SOME SNOW...

FIDGET

SHOVE

PUT IT INTO A MOLD.

NOW ADD THE CREAMY TOFU INTO MELTED CHOCOLATE AND MIX IT WELL.

FIDGET

FIDGET

...AND SPRINKLE ON SOME COCOA POWDER.

ONCE IT HARDENS, YOU CUT IT INTO BITE-SIZE PIECES...

TRY IT.

HERE.

CHOCOLATE AND TOFU... I CAN'T EVEN IMAGINE WHAT THAT'S GONNA TASTE LIKE.

GODS?

はぐっ?

Chomp

GODS HAVE MERCY!

Fwoosh

I CAN'T TELL IT'S TOFU AT ALL!

WHAT'S THIS? IT MELTED IN MY MOUTH RIGHT AWAY!

MUNCH

はぐはぐ

MUNCH

I SEE! SINCE CREAM AND TOFU ARE BOTH RICH IN PROTEIN.

OH, BUT...

USUALLY IT'S MADE WITH FRESH CREAM.

IT'S LIKE GANACHE.

I CAN HEAR TOFU CALLING TO ME FROM FAR AWAY.

Heyyy, I'm here too!

PFFT

ヨシ！

I KNOW WHAT YOU MEAN.

IT'S LIKE TOFU-SAN'S CALLING FROM BEHIND THE POLE DOWN THE STREET.

UMM... I'LL BE VERY CAREFUL NOT TO LET SOMETHING LIKE THIS HAPPEN IN THE FUTURE.

IT'S FINE.

Slump

I LET THE CHOCOLATE I GOT FOR VALENTINE'S GO BAD BY NOT EATING THEM FOR FOUR WHOLE DAYS.

TOYA?

SHE FINALLY SMILED AGAIN!

NO, I WANNA KEEP IT!

ぷぅぅぅぅん WAFT

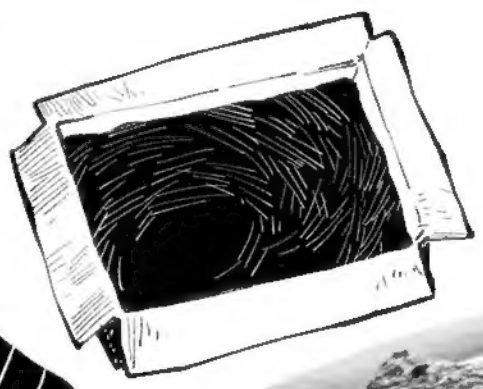
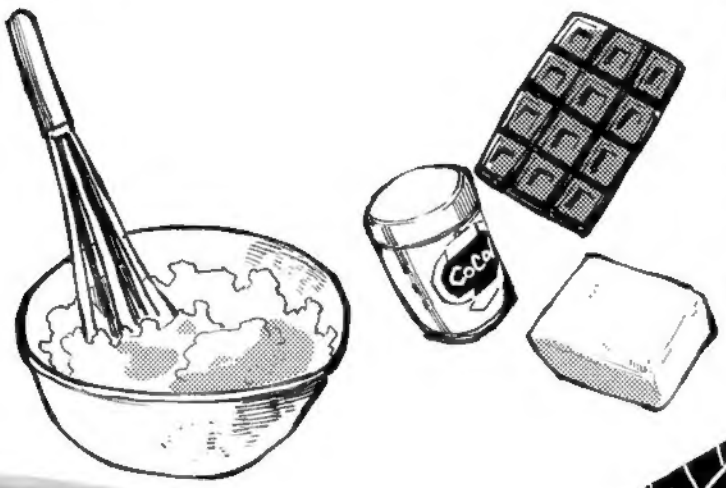
BUT PLEASE, THROW IT OUT ALREADY!

THROWING AWAY A GIFT ISN'T ALWAYS EASY!
CAN YOU HEAR THE TOFU CALLING? CHECK OUT IZA'S CHOCOLATE RECIPE♪

生チョコ豆腐

CREAMY TOFU CHOCOLATE

240 G CHOCOLATE
200 G SILKEN TOFU
SOME COCOA POWDER FOR SPRINKLING

WHISK THE TOFU UNTIL IT'S SMOOTH AND CREAMY.
MELT THE CHOCOLATE IN THE MICROWAVE, HEATING IT UP ONE MINUTE AT A TIME UNTIL IT'S FULLY MELTED.
MIX THE SMOOTH TOFU AND MELTED CHOCOLATE WELL. POUR THE MIXTURE INTO A SQUARE MOLD AND KEEP IT IN THE FRIDGE FOR ABOUT HALF AN HOUR TO LET IT HARDEN.
CUT INTO BITE-SIZE PIECES AND SPRINKLE COCOA POWDER ALL OVER.

BON APPÉTIT!